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School of Culinary Arts & Food Technology - Spring Newsletter 2017

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School of Culinary Arts and Food Technology, D.I.T

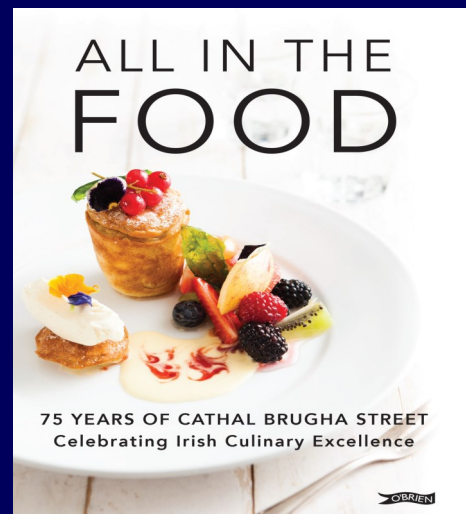
Newsletter [Spring 2017]

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'All in the Food 75 Years of Cathal Brugha Street' wins International book award



Best Cookery School in Ireland nomination (Irish Restaurant Awards 2017)

'All in the Food - 75 Years of Cathal Brugha Street' written by the lecturers, past students and management of the School of Culinary Arts and Food Technology, DIT has been awarded 'Best Cookbook in Ireland' in the Cooking Schools Category by Gourmand International awards.

The book which was launched by Senator David Norris recently celebrates one of the world's most famous culinary schools. Since its inception the school has taught generations of chefs and other food professionals, many of whom have spread their skills around the world or become household names. Dr Frank Cullen, Head of School, thanked all the contributors and highlighted the unique contribution which Cathal Brugha Street continues to make to the world of culinary education.

'All in the Food - 75 Years of Cathal Brugha Street' which is published by The O'Brien Press, Dublin and is available in all book shops now has also been shortlisted for the 'Best Cookbook in the World 2017' in the same category, this winner will be announced in May.

F&O: Frank Cullen
The School of Culinary Arts and Food Technology
Dublin Institute of Technology
DIT, Cathal Brugha Street
Dublin 1



IRISH RESTAURANT AWARDS 2017

CONGRATULATIONS!

You have been nominated for an award in the below category(s) in Co. Dublin:

Best Cookery School*

You received an online nomination via the irishtimes.com by a member of the general public. For this reason, your details listed above may contain anomalies or incorrect category entries. If there are any spelling errors or inaccuracies, please notify the Irish Restaurant Awards Team on events@rai.ie or call 01 577 9901.

For the Dublin region, each Main Category will be shortlisted to 10 finalists. We will be making a live announcement of the Dublin shortlists on Thursday, 2nd March 2017 via Facebook live. Log on to <https://www.facebook.com/IrishRestaurantAwards/> at 10.30am on the 2nd of March to find out if you've been shortlisted in your category(s). We will also post the Top 10 Dublin Shortlists for the Main Categories on our official website www.irishrestaurantawards.com.

Those who have been shortlisted will also be notified by letter no later than Monday 6th March regarding the next step in the judging process for the Irish Restaurant Awards 2017.

National Categories (marked with an asterisk above) will have one National winner only, which will be announced at the All-Ireland Final on the 6th of May.

The nominations and awards selection process is independently audited by BDO. For more information on the Irish Restaurant Awards and the judging process, visit www.irishrestaurantawards.com/judging-process/

Best of luck!

Awards Team
Restaurants Association of Ireland

<http://www.facebook.com/RestaurantsAssociationofIreland>
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School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue): Please e-mail submissions for inclusion to: James.p.murphy@dit.ie Thank you !!

'Food Safety Assurance Award for DIT's School of Culinary Arts & Food Technology'

The Food Safety Professionals Association (FSPA) which was established at the behest of the Food Safety Authority of Ireland in 2007 have awarded the School of Culinary Arts and Food Technology, DIT with a special food safety award at their 10th Anniversary celebrations recently.

The FSPA Food Safety Assurance Award certification demonstrates to the public that standards are in place giving rise to confidence in safeguarding public health. The objective is to audit premises for food safety and hygiene compliance against the Irish Standard. Mary Daly, Chairperson FSPA congratulated the school and stated that this award is the culmination of hard work and adherence to stringent entry criteria which is a pre-requisite to receiving an FSPA award and receiving certification from the Food Safety Professionals Association.

Dr Frank Cullen, Head of School, thanked the FSPA for recognising the School of Culinary Arts & Food Technology and its commitment to food safety and quality to ensure the highest standards are consistently achieved.



L-R, Front Row): Mary Daly, Chairperson FSPA, Grace O'Brien, Standards Administrator FSPA, Dr Frank Cullen, Head of School Culinary Arts & Food Technology, are joined with Kate Doherty, Paddy Munroe plus back row (L-r) James Murphy, Paul Neary and Kevin Fitzpatrick (School of Culinary Arts & Food Technology) in accepting the **2017 FSPA Food Safety Assurance Award for the school.**

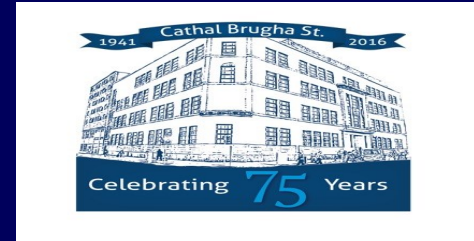
New College Safety Representative elected

Andrea Marcelin (College Manager, Arts & Tourism, DIT) confirmed recently that Kate Doherty (Technician, School of Culinary Arts & Food Technology) has been elected to represent the college as our Safety Representative. On behalf of the staff and management we wish to congratulate Kate (pictured right) on her appointment.



Community and Civic Engagement

The Senior Citizen's Christmas dinner was held in December to coincide with the 'feast of the immaculate conception' which was held in the Pro Cathedral, Marlborough Street. **125 citizens from the local community** were invited to DIT, Cathal Brugha Street to enjoy a sumptuous three course Christmas dinner prepared and served by the staff and students of the **School of Culinary Arts and Food Technology (SCAFT)**. Aramark Ltd kindly offered the use of the canteen to host this special dinner. Members of the Dublin Institute of Technology Students Union (DITSU) assisted with some of the administrative tasks and decor associated with the event and joined SCAFT to assist our school team in welcoming our senior citizens. Santa Claus dropped in to join the festivities and assisted in distributing some presents to the senior citizens. A big word of thanks is offered to all the volunteers, Chaplaincy, Aramark Ltd, DITSU, SCAFT staff and students (especially school lecturing colleagues **Diarmaid Murphy, John Clancy, James Sheridan, Lynsey White and Warren McElhone** for co-ordinating the event) and our Cathal Brugha Street 'Porters on duty' who worked tirelessly to ensure that our special guests experienced a memorable evening.

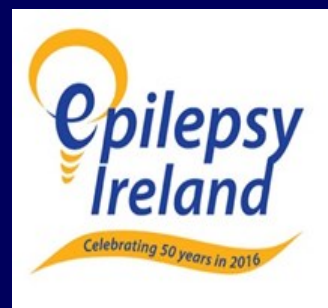


Community and Civic Engagement

The School of Culinary Arts and Food Technology assists a large number agencies, not for profit organisations and charities to fulfil their objectives throughout the year, highlighted below are just a small number of the recent and upcoming projects which the school is proud to support.

Charity Event for Epilepsy Ireland

A big word of thanks to all staff who supported the schools recent charity event which helped to raise €576 euros for Epilepsy Ireland www.epilepsy.ie. Once again, we greatly appreciate your efforts and contributions (**Mike O'Connor** (Assistant Head of School Culinary Arts & Food Technology)



DIT (Training Restaurants) to Dine in The Dark

This year DIT School of Culinary Arts and Food Technology will take part in Dine in the Dark week which runs from the 5th-12th of November. This is a unique event ran by the National Council for the Blind of Ireland (NCBI). Last year was the first year NCBI ran Dine in the Dark on a national level with 93 Dine in the Dark events in total and 4,000 people dining in the dark. This year events will be held in DIT's restaurant in Cathal Brugha Street.

Dine in the Dark is a unique dining event, where **guests are blind folded throughout a full dining experience**. Without their sight to guide them, guests experience complex tastes, flavours and textures in a completely new and innovative way. Senses are heightened, altering taste, touch, smell and communication during the meal. Dine in the Dark gives culinary professionals the opportunity to work beyond the visual impacts of food and to focus primarily on the tastes and textures of a dish.

The NCBI is Ireland national charity for sight loss. There are currently 51,718 people with sight loss in Ireland and this number is rising. If you would like to find out more about Dine in the Dark, go to www.dineinthedark.ie or contact dineinthedark@ncbi.ie. If you wish to book a table or seat with friends and colleagues for the DIT event just contact our school office (01-4024435).



Lourdes Youth & Community Services Ltd

(LYCS). The School of Culinary Arts and Food Technology recently organised a short series of free cooking lessons in DIT, Cathal Brugha Street to assist volunteers of the Lourdes Youth & Community Services who kindly give up their free time to prepare meals for the local community. **Rachel Dempsey** thanked **Dr Frank Cullen** (Head of School) and **Paul Neary** (Culinary Supervisor, DIT) stating that these lessons will make a real and meaningful impact on delivery of their services to those in need in the local community. Thanks were also offered to **Mr Gerry Dorian** from **Pressure Cookin' Chefs Jackets** for sponsoring all the Chefs jackets used for these special training sessions.



DIT Governing Body Dinner

The annual dinner for the **D.I.T Board of Governors** took place in **The Green Room** training restaurant, **Cathal Brugha Street** recently, the event was organised and managed by staff from the school: **Mr. Diarmuid Murphy and Mr. James Fox** (Lecturers Culinary Arts - kitchen) and **Mr. James Sheridan and Mr. Warren Mc Elhone** (Lecturers Culinary Arts - restaurant management). Both lecturing teams were assisted by the School of Culinary Arts and Food Technology **student volunteers from the DT407/1, DT416/2 & DT432D programmes** (kitchen area) and the **DT408 programme** (restaurant area). **Professor Brian Norton (President DIT) and the school management team** congratulated the lecturers and students involved for producing another memorable evening and in particular the student volunteers who made a special effort to ensure that the event was a great success for everyone involved.



Governing Body Dinner Menu

- ◆ Curried Parsnip Soup
- ◆ Seared Scallop, Barley risotto, Cauliflower Puree, Bacon Crumb, Beetroot Paint
- ◆ Winter Berry Sorbet with Champagne
- ◆ Fillet of Beef, Onion Confit, Fondant Potato, Winter Vegetables, Madeira Jus
- ◆ Pear Poached in Mulled Wine, Crème Diplomat, Chocolate Truffle,
- ◆ Cinnamon Lattice
- ◆ Petit Fours

(Photographs listed below highlight the dishes listed above, these excellent dishes were completely created by DIT students and lecturers of the school).

Roux Scholars visit California : Eleven chefs and former Roux Scholars (which includes James Carberry, Lecturer Culinary Arts, DIT) – led by Michel Roux Sr, Alain Roux and Brian Turner – visited California recently for a gastronomic tour of some of the region's finest restaurants. Two years on from their culinary tour of New York, the group experienced gastronomic delights of Saison, Benu and the French Laundry restaurants. The full extended article was published by 'The Caterer' is available at <https://www.thecaterer.com/articles/493437/roux-scholarship-a-postcard-from-california> **Chefs on tour included** (Michel Roux, global ambassador, the Waterside Inn, Bray, Berkshire), Alain Roux (chef-patron, the Waterside Inn, Bray, Berkshire), Brian Turner (President of the Royal Academy of Culinary Arts and celebrity chef). **The Roux Scholars include;** Sat Bains, (Chef-patron, Restaurant Sat Bains, Nottingham), Tom Barnes, (Head chef, L'Enclume, Cartmel, Cumbria), **James Carberry (Lecturer, Culinary Arts at the School of Food, Dublin Institute of Technology)**, Steve Drake, (Owner, the Anchor, Ripley, Surrey), Andrew Fairlie, (Chef-patron, Andrew Fairlie, Gleneagles, Auchterarder, Perthshire,; André Garrett, (Executive chef, Cliveden, Taplow, Berkshire); Jonathan Harrison, (Chef-patron, the Sandpiper Inn, Leyburn, Yorkshire), Simon Hulstone, (Chef-Proprietor, the Elephant, Torquay, Devon); Andrew Jones (Executive Chef, Chamberlain's, London); Adam Smith, (Executive chef, Coworth Park, Ascot, Berkshire); Matthew Tomkinson (Head chef, the Montagu Arms, Beaulieu, Hampshire). **Fancy becoming the next Roux Scholar?** : There's still time to enter the 2017 Roux Scholarship – the deadline is 31 January. To enter, visit www.rouxscholarship.co.uk

Roux Scholars Education visit to California (short film) is available at the following link <https://goo.gl/oMQ5IX>

Roux Scholars visit to California is (e-copy book) is available at free at <http://viewer.zmags.com/publication/ed799e2b>



Welcoming New Colleagues, Remembering Past Colleagues

The School congratulates and offers best wishes to our following colleagues, friends , students and supporters;



Brona Raftery

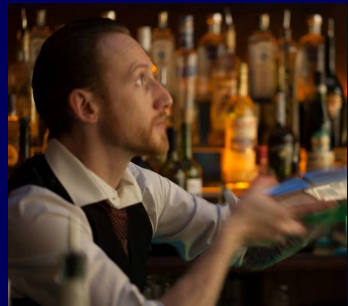
Brona Raftery (Lecturer ,Culinary Arts) who was recently awarded a Whole-time permanent post within the school, this appointment is an excellent acknowledgement of the significant contribution which Brona has made to the school in recent years.

Carol Meehan (School Administrator) who has recently moved to DIT Head Office, we wish Carol the very best with this promotion and thank her for all her hard work and service to the school .



Carol Meehan

Breda Bowden (School Administrator) on the birth of her baby girl on Saturday February 18th.

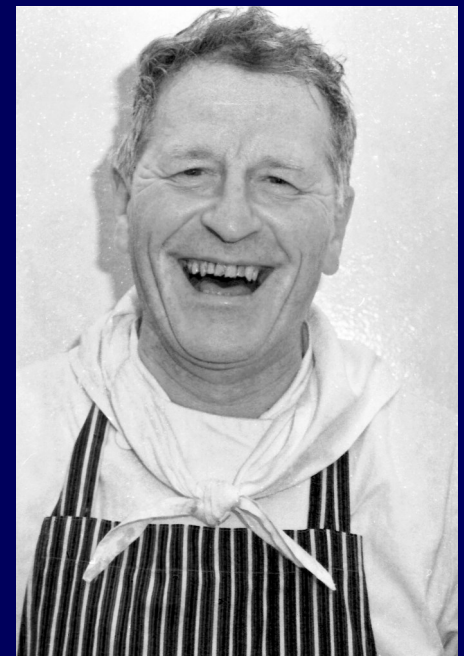


Darragh Egan

Appointments: The school welcomes **Darragh Egan** to the academic panel as part-time lecturers in the bar and beverage studies field. Darragh bring a wealth of industry and educational experience to the school. We also welcome both **David Spain** and **Alan Doyle** to our General Operative team in the school and we wish them well. The school also welcomes our new **School Administrators Jackie Rigney** and **Fiona Greagsby** .

Remembering Jimmy Kilbride

Our friend and former colleague Jim Kilbride sadly passed away recently, Jim was a highly respected member of the teaching staff in Cathal Brugha Street for many years before his retirement in 1990. He went on to create a very successful business which is still in existence today. Jim has left behind a unique legacy as a teacher and mentor who touched and inspired the lives of many Chefs in this country and beyond who went on to have successful careers in the industry and teaching profession. On behalf of all our colleagues we wish to pass on our condolences to his children Ann, Jimmy , Ken and Jimmy's family, always remembered and never forgotten, may he rest in peace [**John Clancy, Lecturer Culinary Arts, DIT**].



Students and Colleagues across the Media

Mary Farrell in the Irish Times top 50 people to watch for 2017

Mary Farrell's is currently researching her PhD thesis entitled 'A critical investigation into gender disparity in Head Chef/Leadership Roles in the Irish Restaurant Industry'. Farrell devised an all-Ireland online chef survey on equality in the Irish food industry, the first national survey of its kind. She built the survey around key issues facing women working in kitchens. Mary also presented her findings at the **7th Annual Graduate Research Symposium**, held in the Gleeson Theatre, DIT Kevin St in February <http://www.dit.ie/media/documents/study/postgraduateresearch/selffundedprojects/Graduate%20Research%20Symposium%2016Feb17%20Programme.pdf>

RTE News reports on Protein Research

Anna Rettore's research project. Which explores the extraction of protein from insects for use in food recipe products was extremely popular during the opening of the new **EHSI building, Greenway Hub Grangegorman Campus**. Pictured right are supervisors, **Dr. Róisín Burke and Dr. Catherine Barry-Ryan** with **Ph.D student Anna Rettore**. The project is sponsored through the **DIT Fiosraigh programme**. Insects are a sustainable source of protein and for this reason interest in their potential use in the culinary and food production sectors is growing in the Western world



Irish Culinary Team Return Wins Multiple International Awards

[Slovakia International culinary competition, Bratislava 27th January 2017, Mark Farrell, DIT]

The Leinster Branch of the Panel of Chefs team which included Tony Campbell and Mark Farrell (Culinary Arts Lecturers, DIT) returned to Ireland triumphantly on Sunday 28th of January with a haul of 5 International medals which included 2 Golds, 2 silver and 1 bronze. Scott Curran from Kay's Kitchen was also awarded best overall competitor. Team Captain and overall mentor George Smith (Culinary Arts Lecturer, DIT) stated that this team *'were the first culinary team from Ireland to compete abroad for many years'* adding *'the experience has created a new desire among panel members to compete again on an international stage'*. George reminds us that the Panel of Chefs actively *'welcome new chefs to the branch'* with the same desire, philosophy and commitment, he states that *'a junior forum is now up and running looking for enthusiastic students'*.



Students and Colleagues across the Media

What sets Europe's largest culinary school apart? Author: Amy Sergison, Dublin.ie)

THE SCHOOL OF CULINARY ARTS, DIT Cathal Brugha Street has been blazing trails for 75 years.

Dublin.ie met with the Head and Assistant Head of the school, **Dr Frank Cullen and Mike J. O Connor** to find out what sets Cathal Brugha Street apart and what the future and the move to DIT's new centralised campus at Grangegorman hold. The School opened its doors in June 1941 as Saint Mary's College of Domestic Science. In the 1950s the college changed to cater to the needs of a growing tourism industry, becoming the Dublin College of Catering. In the 1990s Cathal Brugha Street became the **first culinary college to offer a degree in Culinary Arts** with cooking as a core module for all four years. And to this day it is the largest culinary school in Europe. Cathal Brugha Street now offers courses from Level 6 all the way up to PhD including everything from a Higher certificate in Food Sales and Culinary Practise to a BA in Culinary Entrepreneurship to an MSc in Culinary Innovation and Food Product Development.

The school is renowned for producing **sought-after graduates** and this is in large part down to the school's links with the culinary industry. The links provide produce for the students to cook with, monetary support and even scholarships and support for students to travel and compete abroad.

"We're lucky in that we do have great supporters in the industry and supporters of education. We demand a lot from our students but, no matter where our students go they are highly sought-after", says Mike.

The next step for The School of Culinary Arts and Food Technology is a move from their home at Cathal Brugha Street to **DIT'S CAMPUS AT GRANGEGORMAN**. For both Frank and Mike this means a move to a premises that will be reflective of the school's reputation. The new campus will boast two restaurants, eleven kitchens (three pastry kitchens, two bakeries, five hot kitchens and a product development kitchen), a sensory lab, a wine tasting lab and a bar, all kitted out with state of the art equipment.

"When we move we would like to carry our reputation with us and I believe we will but, we will now have a state of the art campus to match it" says Frank.



Events and Developments

DIT Food Forum Facebook Page



The DIT Food Forum which was created by Diarmuid Cawley (Lecturer, School of Culinary Arts & Food Technology) in 2014, containing over 1600 followers from 45 countries. The page highlights the students work and creations from across the school (kitchens, restaurants, bakery, bar, food laboratories). The page also offers access to individuals involved in interesting food events/projects/awards/achievements. Diarmuid adds that *"every time student's work from within the college is highlighted it gets a great response"*. The page also contains a new weekly post called Food Work, an informal word of mouth post aimed at students to inform them of available industry jobs. [The DIT Food Forum Facebook Page](#)

Theme for DGS 2018 Announced Food and Power CFP

The organising committee of the **Dublin Gastronomy Symposium** which is **Chaired by Dr. Máirtín Mac Con Iomaire** (Lecturer, Culinary Arts, DIT) have announced their theme for the 2018 symposium will be **Food and Power**. The call for papers is also available on the DGS website <http://arrow.dit.ie/dgs/> and as usual the theme can be interpreted as widely as possible. For those who are yet to attend the Dublin Gastronomy Symposium there is a short video on **YouTube** which gives a taste of this **convivial event where chefs, culinarians, food scholars, students and general enthusiasts from all over the world gather**, network, break bread and chew on food related issues. Also newly added to the **Gastronomy Archive** is the **Oxford Symposium on Food and Cookery Oral History Project**, which can be accessed at <http://arrow.dit.ie/oxfor/> and contains interviews with Claudia Roden, Paul Levy, Harold McGee, Theodore Zeldin and many others.



Gastronomy Archive wins International Award from UNESCO

DIT's Gastronomy Archive (<http://arrow.dit.ie/culhis/>) which is housed on ARROW recently won an international award from Digital Commons published by UNESCO in the 'connecting cultures' section, having surpassed the 70,000 downloads globally. The Archive is a joint venture between the School of Culinary Arts and Food Technology and Yvonne Desmond in the Central Library Unit.

Events and Developments

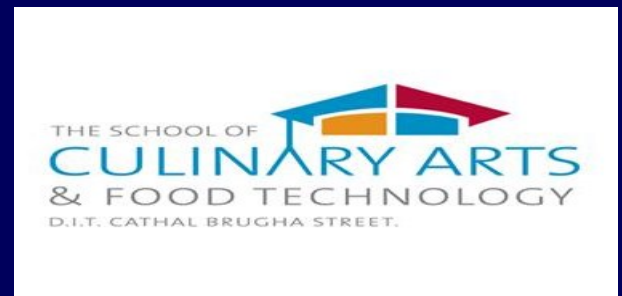
The Empower Culinary & Hospitality School

The Empower Culinary & Hospitality School, Sri Lanka's premier culinary and hospitality facility, creates new avenues for underprivileged and marginalised youth with empowerment through education in the hospitality industry in Sri Lanka. The Empower Culinary & Hospitality School is an outcome of the philosophy of MJF Foundation Settlor Merrill J. Fernando that, business is a matter of human service. Founded on the principle that every individual has the ability to succeed and the right to that opportunity, the Empower Culinary & Hospitality School was established by Dilmah Founder Merrill J. Fernando to offer the underprivileged an opportunity to rise above their circumstances. **Mike O'Connor, Assistant Head of School and John Clancy (WACS Education Director)** were invited to assess the programme which we were absolutely delighted and honoured to do so. The learning material that is there is just absolutely top class. The facilities are just exceptional; right down to the whole learning environment. The school uses an intensive training method providing selected students, those with physical disabilities and youth from rural communities and the plantation sector in Sri Lanka with comprehensive knowledge and international perspectives on cuisine and hospitality. The four month culinary course is offered by the school, totally free of charge, is equal to the best in the world with visiting international professionals supplementing the Sri Lankan faculty. Following our visit, DIT will offer elements of the Dilmah training to students in Culinary Arts which has kindly been sponsored under the umbrella of <http://www.mjffoundation.org/>



National Cocktail Championships & Bartender Awards 2017

Mike O'Connor, Assistant Head of School & (BAI Education, Liaison Officer) – successfully organised the 4th National Hospitality Student Cocktail Challenge at the RDS, CATEx. This event invited all Hospitality & Culinary Colleges from around the country to showcase their talents and skills. The School has a number of students involved and trained by Ms Lynsey White. The event was kindly sponsored by the BAI & Edward Dillon which continues to grow from strength to strength



Events and Developments

Panelto Food Ltd Sponsor School Scholarships

Congratulations to the school bakery team (Darren, Anne-Marie, Denise, Sheona, Shannon, Robert, Mary and Gary) who together with Dr Frank Cullen (Head of School) secured **€9,000 for 2017 in scholarships for the bakery students** as part of the **Friends of Culinary Arts programme**. The 2017 scholarships were due to the work of **Sheona Foley (Lecturer Culinary Arts')** and our kind sponsors **Panelto Bakery located in Longford**. Darren Harris (Lecturer Culinary Arts Bakery) also recently organised a visit to Panelto Foods for the **DT8418 (Bakery Hons degree students)**, who were treated to a special behind the scenes insight into production, this trip continues the schools contribution towards developing strong networks with the baking industry.



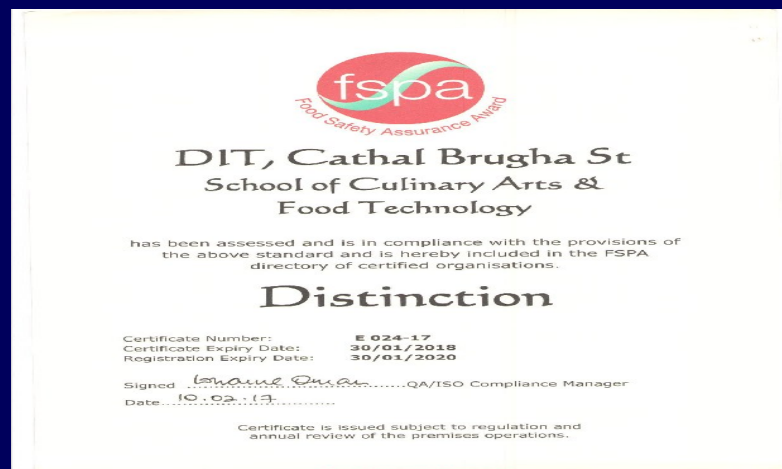
Tabasco® Hot Chef Competition 2016

The Tabasco Hot Chef Competition 2016 is in its fourth year running, and the School of Culinary Arts and Food Technology (SCAFT) are most fortunate and proud to be working in association with **Stafford Lynch Food Services Division** in hosting this most prestigious event. The competition afforded participants with an opportunity to win an all-expenses paid trip to Louisiana, USA; and was further hosted by the McIlhenny family on Avery Island and then following on to the city of New Orleans. Students must submit 3 original recipes, including a.) one beverage, b.) one meat dish, and c.) one vegetarian/farinaceous dish, the overall winner was **Anthony 'Tony' Carter. (DT432A graduate)** Both Tony and Chef/Lecturer **Frank Jacoby** subsequently travelled from Dublin to Louisiana, where they were hosted by the McIlhenny family on Avery Island along with Hot Chef Competition winners and Tabasco representatives from Italy, Spain, Norway, Russia, and Finland. On behalf of the SCAFT, Tony and Frank would like to thank **Chef Gary Evans** for organising such an elaborate itinerary for the winning competitors and participants. **Special thanks to Una and Garret Lynch, and Brendan Cullinan of Stafford Lynch Food Services Division** for their continued support and valued facilitation of the **Tabasco Hot Chef Competition**.



FOOD SAFETY PROFESSIONAL ASSOCIATION (FSPA) 'Distinction Rating'

The School of Culinary Arts & Food Technology was recently awarded a **Distinction** rating (96%), by the FSPA after an extensive food safety assurance auditing process. Dr Frank Cullen (Head of School) thanked the FSPA for this award which recognises the excellent work and highest standards of food safety practices consistently achieved by the academics, technicians, food and larder stores, general operatives and management team across the school.



Events and Developments

French Culinary School ‘Lycee St. Marie ‘ visit Cathal Brugha St

Campus. The academic staff and students of Lyceé St. Marie in Saint Nazaire , France visited the School of Culinary Arts & Food Technology in February. This visit which was hosted by James Fox and Diarmuid Murphy (Lecturers Culinary Arts) included a series discussions, tour of school facilities followed by lunch in the Green Room Restaurant. This lunch was cooked and served by undergraduates from DT 407/3 much to the delight of the French group. Photograph (L-R; Mr. Patrice Fuzel (Lyceé St. Marie Saint Nazaire, Mr. James Fox, Lecturer Culinary Arts) & Dr. Frank Cullen (Head of School Culinary Arts & Food Technology, DIT).



Around the Table: Food and the City at the National Library

On Saturday 4th **Máirtín Mac Con Iomaire** was the Master of Ceremonies at a joint food event organised by Dublin City Council and the National Library of Ireland (NLI). During the morning, he interviewed Brother Kevin from the Capuchin Centre in Bow Street, and Maria Andreuccetti whose family, originally from Lucca in Italy, ran a fish and chip shop in Dublin's East Wall for generations. This event of stories, reminiscences and recipes reflected on the food history of the area and included the reflections by the community groups involved in the Around the Table project led by Dublin's Culture Connects and the artists Donal Fallon, Jennie Moran and Jeanette Lowe. A book was launched featuring the stories as told by the communities and including the guided walks compiled as the projects moved through the city, reflecting life that in some cases no longer exists. **Around the Table** has explored the central place of food in connecting communities to memory, culture, and place and to each other – it has allowed the NLI as a cultural institution to connect with these communities and to add their unique stories to the library's collections to be made available to future generations. (<http://www.dublincultureconnects.ie/category/the-national-neighbourhood/around-the-table/>)

Promoting Irish Food and Culture in Korea

As part of the St.Patrick's Day festivities, the **Irish Ambassador to Korea, Aingeal O'Donoghue** invited **Dr. Máirtín Mac Con Iomaire (Lecturer Culinary Arts)** to Seoul to collaborate in and Irish-Korean Cultural exchange. This included a cookery and food related poetry demonstration / performance for the Korean media and a larger cultural evening where Minister Paschal Donoghue was in attendance.



InterRhône Tasting and Training

The school were delighted once again to welcome back **Linda Field (WSET) instructor** representing **InterRhône** to conduct their annual special tasting and training session which explores the wines and background to the world famous Rhone Valley, France. **James Murphy (Assistant Head, School of Culinary Arts & Food Technology)** thanked Linda and InterRhône for their kind sponsorship and support over many years to the school. **Warren McElhone (DIT Lecturer Restaurant Management)** reported that the following 2015 wines were evaluated during the training session; White: Domain de Fondreche (Ventoux), Red: Les 40 Emes Rugissants, Les Deux Cols, Cuvee Suroit. Simone Joseph (2012), Southern Rhone, Beaufort de Venise which was blended by Simon Tyrrell formally of Tyrrell wines, Ireland finally a (2014) Domaine la Bouissiere , Gigondas, Northern Rhone..



Our Students



Photo: (L-R) Dr Frank Cullen (Head of School Culinary Arts & Food Technology, DIT), George Smith (Lecturer Culinary Arts, DIT), Amanda Sharkey (Competitor, Young Chef Olympiad), Vincent Carton (Managing Director, Manor Farm)

Culinary Arts Student awarded Medal of Excellence, Young Chef Olympiad

DIT student, Amanda Sharkey, (Second year student from the BA in Culinary Arts) returned from the 3rd Young Chef Olympiad with a Medal of Excellence placed 13th out of 62 Countries. Amanda's mentor George Smith (Lecturer Culinary Arts) stated that this achievement was truly exceptional given that Amanda had to compete across 4 major cities in India over only 5 days. Amanda entry was made possible by the excellent sponsorship of Irish chicken producer, Manor Farm.



Students Awarded at CATEX (Ireland's National Catering Exhibition)

Students of The School of Culinary Arts & Food Technology, DIT won 4 gold, 3 silver and 3 bronze medals at CATEX (Ireland's National Catering Exhibition) held at RDS, Ballsbridge, Dublin. Team mentor George Smith (Lecturer Culinary Arts) congratulated the students and thanked colleagues of the school for their dedicated support and active assistance leading up to and including the competitions which were run by the Panel of Chefs of Ireland. Picture right student winners are joined by George Smith, Tony Campbell (Lecturers Culinary Arts) & Dr Frank Cullen (Head of School Culinary Arts & Food Technology, DIT)



Our Students



Students Take On The Masters

An integral part of the third year Culinary Arts course is the immersion program. One group were inspired by their many tutors hard work in the All in the Food book. They decided to take on the brave task of recreating some of these dishes in a real restaurant environment for paying customers and even for some of the tutors themselves. To find out how it went and more or possibly book a table go to www.facebook.com/cathalbrughastreet

DITSU Bake Off Challenge

DIT's student union and Baking Society recently organized 'Bake off' challenge for students, over three rounds and across two dates between February and early March. The event was held in the DIT Bakery kitchens, Cathal Brugha Street and was co-ordinated by the School of Culinary Arts & Food Technology's lecturers, students and technical team. (including Gary Ponyton). Jess Morris (College Officer, DITSU) congratulated the winners and thanked Dr Frank Cullen for the school's support throughout 'Bake Off'.



Bakery Students win International Maple Syrup competition

Bakery students from the School of Culinary Arts & Food Technology under the mentorship of **Ann Marie Dunne (Lecturer Culinary Arts – Baking Studies)** were awarded 1st and 2nd place from an international field of over 60 entries. The competition which was organised by ABST and hosted at University College Birmingham, UK was sponsored by the Maple Syrup board of Quebec and the winning recipe will be used for a new innovation product to be used by the industry in Canada. Marks were allocated for (innovation, creative use of maple syrup, commercial viability, visual appeal, taste). Winners received cash prizes and an ABST Medal and Certificate. Winners were as follows; **1st place Christine Cooke (DT 418/2)** for her 'Peanut Maple Tart', **2nd Place Jeremy Pastor-Jacques (DT 418/4)** for his maple patisserie with choux, Kinga Pécsi (DT 418/2) created a gluten Free walnut and maple flavoured gateau which received a special mention from the judges. The following students finished in the top 15 (Vaarsha Baugreet, DT 418/4; Allison Kane, DT 418/2 and Nara Park DT 418/4). **Link to the 'British Baker' reporting Christine's win is available at http://m.bakeryinfo.co.uk/news/fullstory.php/aid/17526/Christine_Cooke_scoops_top_honour_at_Canadian_Maple_syrup_competition.html#.WLaoYTKUqTo.gmail**



Working with Industry Partners

The **School of Culinary Arts & Food Technology** had the pleasure of welcoming **Stacey Lawrence** (**Head of Human Resources, The Dorchester, Park Lane, London**) recently. Ms. Lawrence highlighted the Graduate opportunities available to our students and conducted a series of one-to-one interview (facilitated by Internship office). Stacey informs us that their group welcomes all applications towards their graduate from our school across all our fields of specialism. Further details are available from **Stacey.Lawrence@dorchestercollection.com** and **www.dorchestercollection.com**



The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris | Le Richmond, Geneva
Hotel Principe di Savoia, Milan | Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel-Air, Los Angeles



Prize Fight—Whiskey Tasting

Ben Curtis of the famed Prize Fight whiskey which is distilled and bottled in West Cork, conducted a tutored tasting and evaluation with DIT Bar Studies Students (Darragh Egan, Lecturer Bar & Beverage Studies, DIT).

Photo right: Ben (centre) is joined by some of the DT417.2 students at **DIT's Training Bar** at the recent



‘Mixing it up with Quintessential ‘

Lisa Doyle, Brand Manager, Quintessential Drinks Ltd treated DIT students to a special drinks mixing training session and tutored tasting of their premium portfolio of brands which includes (Greenall, Ophir and Blooms gins plus the Liberties and Dubliner whiskeys at the DIT Training Bar, Cathal Brugha Street.

Photo right: Lisa (second from left) is joined by some students of the Bar Studies degree programme during the recent drinks mixing training session in the DIT training bar, Cathal Brugha St.



American Chef & TV Star gives Masterclass

Dr Frank Cullen (Head of School) welcomed American celebrity chef and author **Amanda Freitag** (supported by the US American Embassy) who delivered a excellent culinary demonstration which included a Q&A session for students and colleagues in the **Kathleen O'Sullivan theatre Cathal Brugha St** in February. **Frank Jacoby (Lecturer Culinary Arts)** highlighted Amanda's illustrious career to date which includes being the current co-star of the US Food Network's hit TV show, Chopped, and the co-host of Food Network's American Diner Revival. Her first cookbook, *The Chef Next Door: A Pro Chefs Reci-pes for Fun, Fearless Home Cooking*, was released in 2015.

<https://www.youtube.com/watch?v=qwITk7bbcSs> Amanda's Irish visit.



AJFS Manuscript Submission Call

African Journal of Food Science (AJFS) welcomes submission of manuscripts of full length research, short communications and reviews. AJFS is a peer reviewed journal. The journal is published monthly and covers all areas of subject as: Sensory analysis, Molecular gastronomy, Food safety, Food technology . Kindly submit your manuscript via our their Manuscript Management System .



School Recruitment Initiatives

The School of Culinary Arts and Food Technology supported the recent 'Apprenticeship Fair' organised for the following community colleges in Clondalkin, Dublin 22 (Colinstown Park, St. Kevins and Deansrath) for over **200 young people**. Students were given the opportunity to receive individual and personalised information about culinary programmes (at our school stand) and Dr Frank Cullen facilitated a series of six question and answer sessions for the groups. **The School of Culinary Arts & Food Technology Open Day will take place on 26th April 2.00-5.00pm Cathal Brugha St.**



Thank You

On behalf of the School Management we thank the following

Industry bodies and trade associations for the support provided to the School:

Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation.

Restaurant Association of Ireland. Licensed Vintners Association .

Vintners Federation of Ireland. Flour Confectioners and Bakers Association.

Irish Guild of Sommeliers. Bartenders Association of Ireland.

Finally the achievements are only possible through staff interactions with industry, students and trade associations: We thank the staff and our sponsors for this excellent year, well done, and we



Our School Sponsors - 'Inspired' Friends of Culinary Arts

The significant achievements of the school would not be possible without the generous and on-going support of our sponsors, we thank you all most sincerely.

Gold Plaque Sponsors



Innovative Supporters of Professional Industry Research, Education and Development

INSPIRED

Friends of Culinary Arts had assisted the School to enhance our educational provision

The **INSPIRED Friends of Culinary Arts concept** is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland. **The entity:** Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, Horeca operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired's purpose is also to **generate funding for the School through it's connectivity with the food industry** for the support of Ingredients, facilities, bursaries, professorship, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers. **Organise recruitment fairs** for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The school's current **INSPIRED Friends of Culinary Arts** supporters are leading the way to a great future for it's graduates.

Silver Plaque Sponsors



Bronze Plaque Sponsors



School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue):
Please e-mail submissions for inclusion to: James.p.murphy@dit.ie Thank you !!